

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0282786 - TAN-CHA	Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 02/10/2025
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 13:50 - 14:35
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By CAROLINE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/10/2025

Cited On: 02/05/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/10/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Three compartment sink	100.00 PPM	

Overall Comments:

Follow-up for routine inspection conducted on 2/5/25.

Verified that all major violations are still in compliance.

- Employee demonstrated proper handwashing.*
- Sanitizer was available for warewashing, and three compartment sink was prepared with the correct concentration of chlorine sanitizer.*
- Hand wash sinks were unobstructed, accessible, and usable with water, soap, and single-use paper towels available.*
- Potentially hazardous foods that are subject to time rather than temperature were time-marked for 4 hours.*

At time of inspection, the following minor violations were also observed to have been corrected.

- Employee food handler cards are available for review.*
- Drain pipe for the hand wash sink in the back kitchen was repaired so that waste water drains into the floor sink. Faucet for hand wash sink located behind the front counter is secured.*
- Employees are using the three compartment sink for ware washing instead of the food preparation sink.*

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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 2/24/2025. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Caroline Chen
PIC

Signed On: February 10, 2025